



## QUINTA DAS TECEDERAS VINTAGE 2017

The 2017 harvest will be remembered for being one of the earliest ever in the Douro. Following a dry, warm winter, spring brought an early start to the vines' growth cycle.

At the end of August, nocturnal temperatures dropped drastically, which also brought forward the maturation date for grapes along the valley. Hot days and cool nights combined to produce the perfect conditions for perfectly balanced grapes. September continued dry, meaning harvest was devoid of any major problems and we finished work ahead of schedule. Production was lower than usual, with smaller bunches and berries than usual, producing excellent concentration and an almost perfect ratio of skin and fruit. This is a year that for sure will go down as a great vintage of exceptional wines.

### TERROIR

Located at the heart of the Douro wine making region, on the left bank of the river, some 5km upstream from the town of Pinhão, the Tecedeiras vineyards are literally bathed by the Douro and the estate's name means "the weavers", a reference to the nuns who once wove linen here.

The terraced vineyards with their poor, schist soil face North/East at altitudes between 90m and 190m, meaning that here our grapes ripen evenly and maintain a high concentration of flavours and aromas. When the vineyard was restored in the late 1990s, great care was given to maintain several plots of old vines – which today produce our best D.O.C. and Port wines.

### TASTING NOTES

**Colour:** An opaque, intense ruby red, with tinges of violet.

**Nose:** concentrated, opulent and with remarkable depth. Ripe fruit dominates, a heady mix of red and darker fruit, with hints of dried plums and some rock rose and eucalyptus. All this against a complex backdrop created by the Douro's hot, schist soils.

**Palate:** A drier style with excellent structure, mouthfeel and balance that continues to the end of a long, long finish.

### VINIFICATION

Full-bunch fermentation in granite "lagares" with traditional foot treading. Aged in barrels for two years. Unfiltered.

### AT TABLE

From Cellar to Table: Vintage Ports are famed as the perfect partners for certain cheeses - particularly blue cheeses such as Stilton and Roquefort. And an unforgettable foil for dark chocolate, particularly when paired also with raspberries or other red fruit.

This single-quinta Vintage, made and stored in the Douro Valley, can be enjoyed now or laid down for several decades. In any case, as this wine is unfiltered and deposits can form, we recommend decanting before service.

**Winemaker:** Rui Cunha

**Alcohol:** 19% vol. - **Total Acidity:** 4,69 g/l - **pH:** 3,5 - **Total Sugars:** 96 g/dm<sup>3</sup> - **Total Sulphur Dioxide:** 83 mg/L

Available in bottles of 0,75 Lt.



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